NEW
EDITION

THE CALUMET BAKING BOOK

YOU ARE SURE TO SUCCEED *with* CALUMET

Let me tell you why

BEFORE you read over the tempting recipes in this book, I want to tell you about Calumet Baking Powder—the *Double-Acting Baking Powder* . . . why women are having such successful results with it . . . and why I know you will, too.

Calumet Baking Powder, you see, has a *double* leavening action. Its *first action* begins in the mixing bowl when you add liquid to the dry ingredients. This action starts the leavening just right, getting the mixture light and spongy and ready for the baking. Now when you put your cake in the oven, Calumet's *second leavening action begins*. This action, scientifically proportioned to the first, continues slowly and steadily until your cake is taken from the oven—perfectly leavened . . . perfectly baked. Because of its double-action, Calumet protects your baking at every step. Just the right amount of leavening for your batter—just enough reserve action to carry the baking through to a perfect finish!

All baking powders are required by law to be made of pure, wholesome ingredients. But not all baking powders are alike in their action. Not all will give you equally fine results in your baking. Calumet is scientifically made of exactly the right ingredients, in exactly the right proportions to produce *perfect* leavening action — Double-Action.

Now—out with your mixing bowl and baking utensils. You have a real treat in store—and a new thrill in baking, when you know that Calumet's double-action is going to give you such marvelous results.

Sincerely yours,

Marion Jane Carter

IT'S MORE THAN LUCK ...

Your Success in Baking

ALWAYS to have feathery, fine-grained cakes . . . light, tender biscuits . . . and fluffy muffins with crisp golden crusts! But even the best of cooks know that it's not just a matter of luck—this business of perfect baking. They know that having perfect products every time means using good ingredients, mixing carefully, and baking correctly.

Good ingredients are the first essential. Use only those which are strictly fresh and of good quality. No ingredient is more important than the baking powder. Remember that Calumet Baking Powder has a double leavening action. Because it acts twice—once in the mixing when liquid is added and again in the heat of the oven—Calumet leavens your products evenly . . . perfectly.

Of course flour is of prime importance in successful baking, and in cake making especially. That is why cakes made with Swans Down Cake Flour are extra fine. Carefully milled from soft wheat, Swans Down is actually twenty-seven times as fine as ordinary flour. It also contains the tender, delicate gluten which is so desirable in cake making. No wonder that cakes made with Calumet and Swans Down are so tender and fluffy . . . so fine-grained and feathery light.

Be sure to use exactly the amount of Calumet Baking Powder called for in the recipes. You will notice that most of the recipes call for *one level teaspoon of Calumet Baking Powder to one cup of sifted flour*. This amount—smaller

Pam's Birthday Cake, page 17

than you may be using—is a real economy, too. In general, this proportion gives the best results.

To measure a level teaspoon of baking powder, fill a spoon full and level it off with a spatula or the back of a case knife.

In using these Calumet recipes, remember that *all measurements are level.* Be accurate in all your measurements. These recipes have been tested again and again in order to give you the simplest and best directions for mixing and baking. For successful results, follow the recipes closely and carefully.

You will notice that the recipes call for sifted flour. Be sure to sift the flour once before measuring it. Flour tends to pack, whether stored in the bin or on the grocer's shelves. For this reason, it would be difficult to get the same amount of flour in the cup each time without weighing it. One cup of unsifted flour may vary from 1¾ cups to 1½ cups of sifted flour.

LET CALUMET BRING THESE FINAL TOUCHES OF PERFECTION

To All Your Baking

You can always depend upon Calumet Baking Powder to give successful baking results. Cakes, muffins, biscuits, cookies, waffles, griddle cakes . . . each and every one will be marvelously light and tender when made with Calumet. And the remarkable texture of Calumet cakes will be a revelation to you. Such velvetiness . . . such smooth, tender crumb! Calumet cakes keep moist and fresh longer, too, because of the unusually fine, even grain.

In all your baking, Calumet allows you a wider margin of safety, for even though your oven temperature may vary a bit, you can still have successful results. This further protection is yours, in addition to those extra touches of perfection which Calumet puts on everything you bake. No wonder that so many thousands of women find increasing satisfaction in the use of Calumet Baking Powder.

Always use level measurements

Use it with the assurance that it will perfect all your baking, and, in following these recipes, know that every one has been tested to give you the best, the most reliable directions possible. You will be delighted with your success with Calumet—its dependable double-action, its remarkable economy,—but most of all—with the wonderful results . . . the fluffy, velvety, tender, and moist quality it brings to all your baked products.

TEST CALUMET'S DOUBLE-ACTION IN YOUR OWN KITCHEN

Wouldn't you like to actually see Calumet's double-action! Naturally, during the baking, you can't see how Calumet works inside the batter to make it rise. But we have worked out this little demonstration so that you can see clearly just how baking powder acts—and how Calumet Baking Powder acts twice to give you perfect leavening.

Put two level teaspoons of Calumet Baking Powder into a glass, add two teaspoons of water, stir rapidly five times, and remove the spoon. You will see the tiny, fine bubbles rise slowly, half filling the glass. This is Calumet's *first* action—the action that takes place in your mixing bowl when you add liquid to the dry ingredients.

After the mixture has entirely stopped rising, stand the glass in a pan of hot water on the stove. In a moment, a second rising will start and continue until the mixture reaches the top of the glass. This is Calumet's second action—the action that takes place in the heat of your oven.

Make this easy test. See how Calumet's double-action brings you success in your baking.

Calumet Baking Powder is a product of General Foods Corporation.

QUICK BREADS

Biscuits

BAKING POWDER BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
½ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cut with floured biscuit cutter. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 12 biscuits.

AFTERNOON TEA BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
½ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Turn on floured board, knead slightly, roll ¼ inch thick, and cut with small, floured biscuit cutter. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 24 biscuits.

CHEESE BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
½ cup grated cheese
½ cup milk or water

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening and cheese. Add liquid gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cut with small, floured biscuit cutter. Bake in hot oven (450°F.) 15 minutes. Makes 12 biscuits.

ORANGE BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons sugar
2 tablespoons butter or other shortening
1 tablespoon grated orange rind
½ cup milk (about)
12 cubes of sugar
½ cup orange juice

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening and orange rind. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cut with small, floured biscuit cutter. On top of each biscuit place ½ cube of sugar dipped in orange juice. Bake in hot oven (400°F.) 15 minutes. Makes 24 biscuits.

LOG CABIN CURLICUE BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons sugar
6 tablespoons butter or other shortening
½ cup milk (about)
½ cup nut meats, coarsely chopped
1 ½ cups Log Cabin Syrup

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in 3 tablespoons butter. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Dot with remaining butter, sprinkle with ¾ cup nuts. Roll as for jelly roll. Cut in 1-inch slices. Pour syrup into well-greased 7 x 5 x 3-inch pan. Sprinkle with remaining nuts and place biscuits on top, cut-side down. Bake in hot oven (425°F.) about 35 minutes. Turn out on plate immediately. Makes 8 biscuits.

EMERGENCY BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
½ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually and drop from teaspoon on greased pan. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 15 biscuits.

SWEDISH TEA ROLLS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
¼ cup butter or other shortening
¾ cup milk (about)
¼ cup sugar
1 teaspoon cinnamon

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cut into 3-inch squares. Fold each square in half and press into mixture of sugar and cinnamon. Sprinkle thickly with more sugar and cinnamon. Dot with additional butter. Bake in hot oven (400°F.) 15 minutes. Makes 12 to 15 rolls.

QUICK CINNAMON ROLLS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
½ cup milk (about)
2 tablespoons butter
½ cup sugar
½ teaspoon cinnamon
½ cup currants or raisins

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cream butter, sugar, and cinnamon. Add currants and sprinkle mixture over dough. Roll as for jelly roll. Cut in 1-inch slices. Dot pan generously with butter, and sprinkle with additional sugar. Place rolls on top, cut-side down. Bake in hot oven (425°F.) 25 minutes, then decrease heat to 350°F. and bake 15 minutes longer. Remove from pan at once. Makes 10 rolls.

CHERRY AND ALMOND RING

2½ cups sifted flour
2½ teaspoons Calumet Baking Powder
1 teaspoon salt
2 tablespoons butter or other shortening
1 egg, slightly beaten
¾ cup milk (about)
2 tablespoons sugar
1 teaspoon cinnamon
¼ cup blanched almonds, shredded
Candied or maraschino cherries, cut in rings

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Combine egg and milk. Add to flour gradually until soft dough is formed. Roll ½ inch thick, dot with additional butter, sprinkle with sugar, cinnamon, almonds, and cherries. Roll lengthwise and place in a circle on greased baking sheet. With scissors, cut ¾ inch slices, almost through. Turn each slice partly on its side, pointing away from center. Place a whole cherry in every other one. Bake in hot oven (450°F.) 25 minutes, or until done.

CALUMET POCKETBOOK ROLLS
(Kneaded rolls)

4 cups sifted Swans Down Cake Flour
4 teaspoons Calumet Baking Powder
½ teaspoon salt
1 tablespoon shortening
½ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Knead lightly for 2 to 3 minutes. Roll ¼ inch thick on slightly floured board. Cut with 2-inch floured biscuit cutter. Fold double and press edges together lightly. Place in greased pan, brush tops with melted butter. Cover and let rise in warm place 20 minutes. Bake in hot oven (425°F.) 10 minutes. Again brush tops with melted butter and finish baking. Remove from oven. Brush tops with melted butter. Makes 16 pocketbook rolls.

Calumet Muffins

Muffins

CALUMET MUFFINS

- 2 cups sifted flour
- 2 teaspoons Calumet Baking Powder
- 2 tablespoons sugar
- ½ teaspoon salt
- 1 egg, well beaten
- 1 cup milk
- 4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine egg, milk, and shortening; add to flour gradually, beating only enough to blend ingredients. Bake in greased muffin pans in hot oven (425°F.) 30 minutes. Makes 12 muffins.

BRAN MUFFINS

- 1 cup sifted flour
- 2½ teaspoons Calumet Baking Powder
- ¼ teaspoon salt
- 2 tablespoons sugar
- 1 egg, well beaten
- ¼ cup milk
- 2 tablespoons butter, melted
- 1 cup Post's Bran Flakes

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg and milk. Add flour, stirring as little as possible. Add butter and Post's Bran Flakes. Pour into greased muffin pans, filling them ⅔ full. Bake in hot oven (400°F.) 25 minutes. Makes 12 medium-sized muffins.

CALUMET CORN MUFFINS

- 1 cup sifted flour
- 1 cup corn meal
- 2 teaspoons Calumet Baking Powder
- 1 teaspoon salt
- 1 cup milk
- ¼ cup molasses
- 1 egg, well beaten
- 2 tablespoons melted butter or other shortening

Sift flour once, measure, add corn meal, baking powder and salt, and sift together three times. Combine milk, molasses, egg, and shortening; add gradually and beat. Bake in hot, greased muffin pans in hot oven (400°F.) 20 minutes. Makes 12 muffins.

GRAHAM MUFFINS

- 1 cup sifted flour
- 1 teaspoon salt
- 3 teaspoons Calumet Baking Powder
- 4 tablespoons sugar
- ½ cup Graham flour
- 1 egg, well beaten
- ½ cup milk
- 1 tablespoon melted butter or other shortening

Sift flour once, measure, add salt, baking powder, and sugar, and sift again. Add Graham flour. Combine egg and milk and add to flour gradually. Add shortening, beating well. Bake in greased muffin pans in moderate oven (375°F.) 25 to 30 minutes. Makes 18 muffins.

CALUMET DATE MUFFINS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
2 tablespoons sugar
1 egg, well beaten
1 cup milk
½ cup (¼ pound) dates, seeded and diced

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream together thoroughly. Add egg; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add dates. Bake in greased muffin pans in hot oven (400°F.) 20 minutes. Makes 18 small muffins.

BLUEBERRY MUFFINS

2½ cups sifted flour
1 cup fresh blueberries
2½ teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
½ cup sugar
1 egg, well beaten
1 cup milk

Sift flour once and measure. Combine berries with ¼ cup flour. Sift remaining flour with baking powder and salt. Cream butter, add sugar gradually, and cream well. Add egg. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Fold in berries. Bake in greased muffin pans in hot oven (425°F.) 25 minutes. Makes 18 medium-sized muffins.

TEA MUFFINS

2 cups sifted flour
2½ teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
2 tablespoons sugar
1 egg, well beaten
¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time, beat after each addition until smooth. Bake in greased muffin pans in hot oven (400°F.) 20 minutes. Makes 18 small muffins.

GRAPE-NUTS ORANGE MUFFINS

2 cups sifted flour
2½ teaspoons Calumet Baking Powder
2 tablespoons butter or other shortening
½ cup sugar
2 eggs, well beaten
¾ cup orange juice
Grated rind 2 oranges
1 cup Grape-Nuts

Sift flour once, measure, add baking powder, and sift again. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with orange juice and rind, a small amount at a time. Beat after each addition until smooth. Fold in Grape-Nuts. Bake in hot, greased muffin pans in hot oven (425°F.) 25 minutes. Makes 24 muffins.

Breads

CALUMET NUT OR RAISIN BREAD

2 cups sifted flour
2 teaspoons Calumet Baking Powder
1 teaspoon salt
1 cup nut meats, chopped
2 tablespoons butter or other shortening
1 cup sugar
1 egg, well beaten
1½ cups milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add nuts. Cream shortening, add sugar; then add egg, milk, and flour. Stir only until smooth. Bake in greased loaf pan, 9 x 4 x 3 inches, in moderate oven (350°F.) 1 hour and 10 minutes. One cup raisins may be used instead of nuts.

Griddle Cakes

GRIDDLE CAKES
(Sweet milk)

WHEAT GRIDDLE CAKES
(Sour milk)

Waffles

CAKES

Butter Cakes

CALUMET QUICK CAKE
(2 egg whites)

[illegible]

PLAIN CAKE
(4 egg whites)

[illegible]
Sift flour [illegible]

[illegible]

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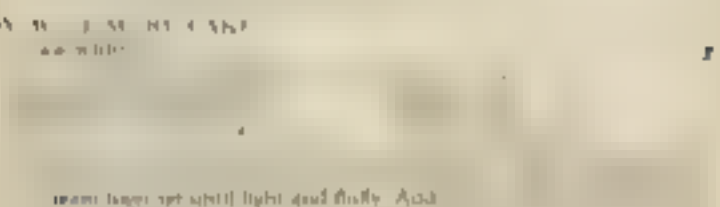
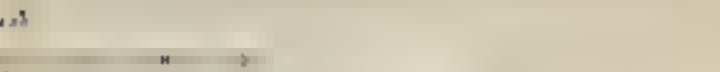
PATTY'S BIRTHDAY CAKE

(3 egg whites)

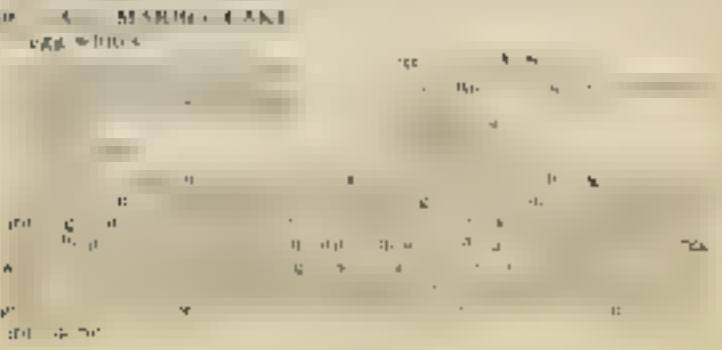
Invert tube cake and let cool.



Bake layers at 350° until light and fluffy. Add



(1 egg)

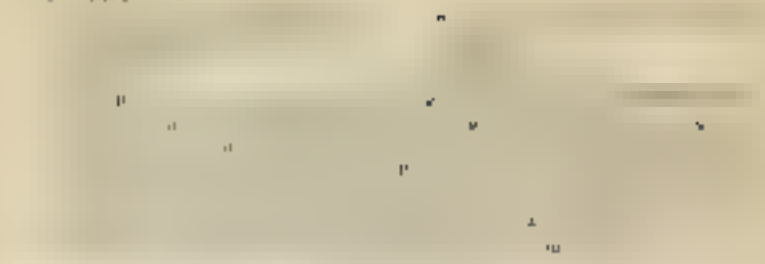


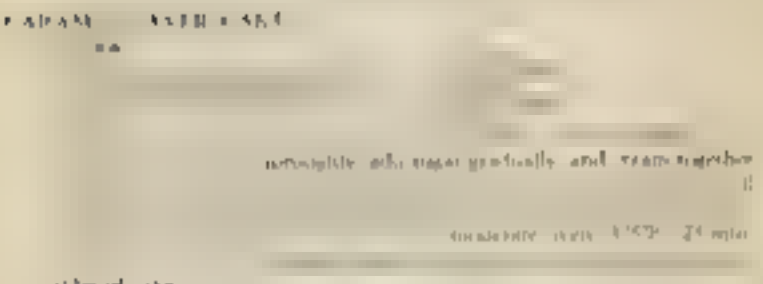
CHOCOLATE LAYER CAKE
(3 egg whites)

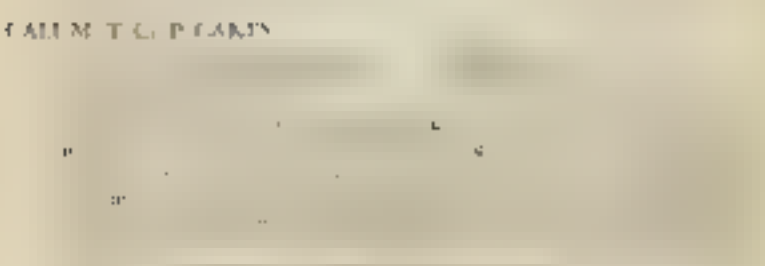
RED DEVIL'S FOOD
CAKE

PRUNE CAKE

GOLD CAKE
(8 egg yolks)







Sponge Cakes

COOKIES

VANILLA NUT DROP COOKIES

mond-shaped pieces. Makes 24 cakes.

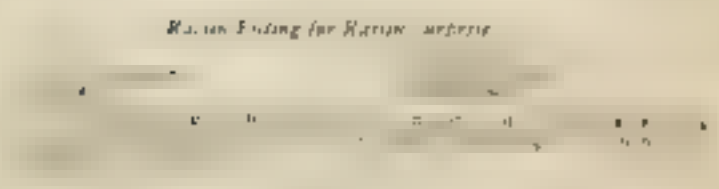
Makes 2½ dozen cookies or 15 cream wafers.

CALIFORNIA ALMOND COOKIES

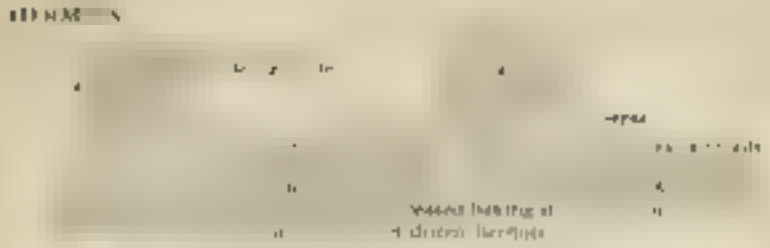
COCONUT CREAM PUMPKIN PIE

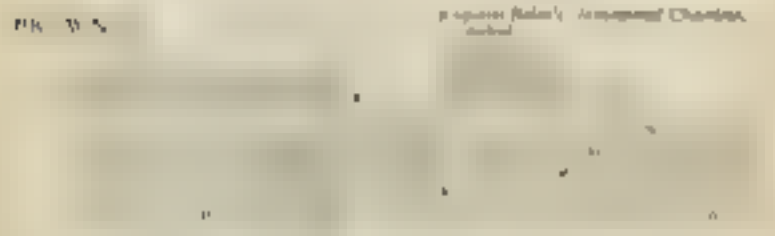
CRANBERRY

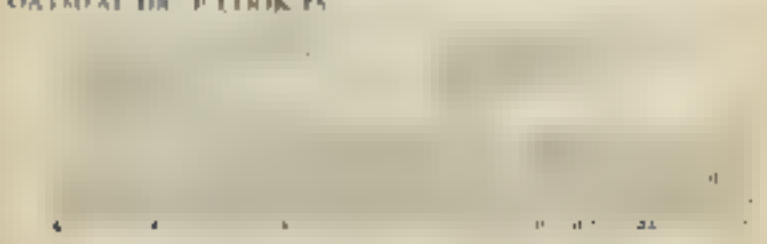
BANANA BERRIES

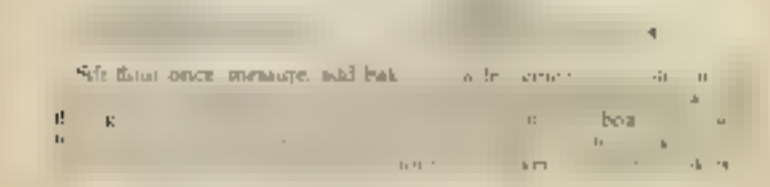


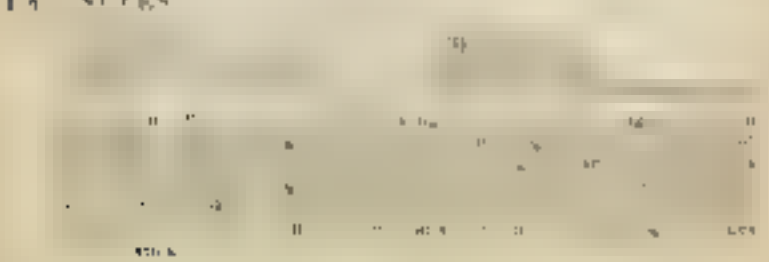
Making Frosting for Raisin Surprise











FROSTINGS & FILLINGS

BUTTER FROSTING

enough frosting to cover tops and sides of two 9-inch layers

CHOCOLATE BUTTER FROSTING

enough frosting to cover 8 x 8 x 2-inch cake

ORANGE FROSTING

SEVEN MINUTE FROSTING

PIES, PUDDINGS, AND OTHER FAVORITES

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Plant Seeds for Plum Rolls

Bake at hot oven (425°F.) 10 minutes. Serves 6.

Baking Powder Biscuits, page 1

APPLE DUMPLINGS

- 2 cups sifted flour
- 4 teaspoons Calumet Baking Powder
- 1 teaspoon salt
- ⅓ cup shortening
- ½ cup milk
- 6 small apples, pared and cored
- ¼ cup sugar
- ½ teaspoon cinnamon
- 2 tablespoons butter
- ½ cup sugar
- ½ cup water
- Dash of nutmeg
- Dash of cinnamon
- ½ cup hot water

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening until mixture looks like meal. Add milk, a small amount at a time. Roll dough ⅛ inch thick. Cut into circles large enough to enclose a small apple. Place apples on dough, fill cavities with mixture of sugar and cinnamon, and dot with butter. Bring dough up over apples, joining edges underneath. Place in pan, allowing space between dumplings.

Combine sugar, butter, nutmeg, cinnamon, and water, and pour into pan with dumplings. Bake in hot oven (450°F.) 10 minutes, then decrease heat slightly (400°F.) and bake 20 minutes longer, or until apples are tender. Makes 6 dumplings.

CALUMET FRUIT POCKETS

- 2 cups sifted flour
- 3 teaspoons Calumet Baking Powder
- ½ teaspoon salt
- 2 tablespoons butter or other shortening
- ⅔ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in butter, add milk gradually until soft dough is formed. Roll ⅛ inch thick on slightly floured board. Cut in ovals. Place 1 tablespoon Fruit Filling on each oval, brush edges of dough with milk, fold over as for turnovers, turn plain side up, and press lightly to flatten. With sharp knife make 3 short cuts across top. Sprinkle with powdered sugar. Place on baking sheet and bake in hot oven (450°F.) 7 minutes. Makes 12.

Fruit Filling for Calumet Fruit Pockets

- 2 tablespoons each raisins, citron, and figs or prunes, chopped
- 2 tablespoons currants
- 2 tablespoons sugar
- ¼ teaspoon allspice
- ¼ teaspoon cinnamon
- Dash of cloves
- 2 tablespoons orange juice
- 2 tablespoons lemon juice

Combine ingredients in order given and mix thoroughly.

STRAWBERRY SHORTCAKE

2½ cups sifted flour
2½ teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
¾ cup milk (about)
1 quart fresh strawberries

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Spread dough in two greased layer pans. Bake in hot oven (450°F.) 15 minutes. Wash and stem strawberries, cut them in small pieces, and sweeten slightly. Reserve a few whole berries for garnish. Spread one layer of shortcake with soft butter and strawberries and place other layer on top. Spread with remaining berries and garnish with whipped cream and whole berries. Serves 6.

Any other fresh berries, or dried or canned fruits may be used in place of strawberries. May be served with plain instead of whipped cream.

MAGIC PUDDING WITH PRESERVES

1 cup sifted flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
¼ cup butter or other shortening
½ cup sugar
1 egg, well beaten
1 cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat well after each addition. Turn into greased mold, cover, and steam 2 hours. Serve hot with cherry preserves. Serves 6.

POTATO PUFFS

½ cup sifted flour
½ teaspoon Calumet Baking Powder
½ teaspoon salt
Dash of white pepper
1 cup mashed potatoes
2 eggs, well beaten

Sift flour once, measure, add baking powder, salt, and pepper, and sift again. Combine potatoes and eggs, and add flour. Drop by teaspoons into deep fat (385°F.) and fry until golden brown. Makes 18 puffs.

BEEF STEW WITH DUMPLINGS

2 pounds round beef, cubed
6 cups cold water
½ cup carrots, shredded
2 sliced onions, sliced
2 teaspoons salt
2 tablespoons Minute Tapioca

Dumplings

1 cup sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup milk

Cover meat with 6 cups cold water, heat slowly, and simmer 1 hours, or until tender. About 30 minutes before serving, add vegetables, salt, and Minute Tapioca. Stir frequently.

Sift flour, baking powder, and salt together. Add milk gradually and mix to soft dough. Drop by spoonfuls on stew, cover closely, and cook 5 minutes, or until dumplings are done. Serves 6.

CHICKEN POT PIE

1 tablespoon flour
1½ cups chicken broth
2 cups cooked chicken, cut in pieces
¼ teaspoon salt
Dash of pepper
2 tablespoons butter

Mix flour with ¼ cup broth. Turn remaining broth, chicken, salt, pepper, and butter into casserole and heat in hot oven (450°F.) 20 minutes. Add flour mixture, and heat 10 minutes longer, stirring frequently. Place small baking powder biscuits on top of mixture, return to oven, and bake 12 minutes, or until biscuits are done.

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Golden Spice Cake 18
Lady Baltimore Cake 21
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BAKES BETTER
GOES FARTHER

CALUMET

The Double-Acting
Baking Powder